

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/7/2015 **Business ID:** 97396FE
Business: LUCKY CHINESE BUFFET

7818 STATE AVENUE
 KANSAS CITY, KS 66112

Inspection: 77001495
Store ID:
Phone: 9132995400
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/07/15	01:15 PM	03:25 PM	2:10	0:08	2:18	0	
Total:			2:10	0:08	2:18	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 7

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

.. .. p

Employee Health

2. Management awareness; policy present.

Y N O A C R

.. .. p

3. Proper use of reporting, restriction and exclusion.

.. .. p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p
	5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
	8. Adequate handwashing facilities supplied and accessible.		p
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
	10. Food received at proper temperature.		p
	11. Food in good condition, safe and unadulterated.		p
	12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In make table top, raw pork in direct contact/touching with cooked shrimp. In reach in cooler, raw pooled eggs stored on shelf over container of RTE nacho cheese. Corrected on-Site, COS moved.]</i>						
	14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [One metal and 2 plastic containers stored as clean with visible food debris on surface. COS PIC put all dishes in sink to be rewashed.]</i>						
	4-602.11(E)(4)	<i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Interior of ice machine in side storage room soiled with mold buildup on the divider plate.]</i>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16. Proper cooking time and temperatures.		p
	17. Proper reheating procedures for hot holding.		p
	18. Proper cooling time and temperatures.		p
	19. Proper hot holding temperatures.		p
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

20. Proper cold holding temperatures.

.. p

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Cut leaf cabbage/lettuce mix at 74F in make table top in kitchen. PIC stated it was cut that morning but had been out on counter.]*

21. Proper date marking and disposition.

p

22. Time as a public health control: procedures and record.

.. p

Fail Notes | 3-501.19(B)(2) | *Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control. [Time as control is used on most of the buffet items. Items on TPHC list are to be marked with the time the food was put onto the buffet line. Not all food on time as control are marked with time. Chicken wings were not marked with time and were out of temperature at 122F as was the beef and brocolli at 122F. Neither was marked with a time it went onto the buffet line. A time is required for every item being held with time as control.]*

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

.. p

26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

.. p

Fail Notes | 3-501.15(A) | *Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [Large containers of fried chicken are stored on counters to cool. Chicken is not placed in shallow pans or in single layers to aid in the rapid cooling of the chicken.]*

32. Plant food properly cooked for hot holding.

.. .. p

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Food Temperature Control			Y	N	O	A	C	R
33. Approved thawing methods used.			p
34. Thermometers provided and accurate.			p
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			p
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			..	p
This item has Notes. See Footnote 5 at end of questionnaire.								
Fail Notes	6-202.15(A)(3)	Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [Inch gap at exterior door on west side of building in dining room.]						
	6-501.111(A)	P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [In cabinet under food prep sink over 150 small flying insects crawling on walls and pipes inside cabinet. In area under food prep sink used to prep potatoes, approximately 20 small flying insects on pipes and walls.]						
37. Contamination prevented during food preparation, storage and display.			..	p
Fail Notes	3-305.11(A)(1)	Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In walk in freezer, buckets of raw chicken, strainer of raw shrimp, boxes and containers of raw beef stored directly on floor.]						
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			..	p
Fail Notes	3-304.12(B)	In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Metal can used as a scoop in bag of rice in back storage area. COS removed.]						
42. Utensils, equipment and linens: properly stored, dried and handled.			..	p
Fail Notes	4-903.11(A)	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Boxes of single use equipment stored directly on floor in storage area in expo nook.]						
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R

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Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items		..	p	p	..
Fail Notes	<p>4-102.11(A)(1) <i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.</i> <i>[(B1) Non food grade thank you bag used to store orange peels to make orange chicken. Non food grade thank you bag used to hold uncooked rice in back storage area. COS removed bags.]</i></p> <p>4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i> <i>[One plastic container stored as clean on shelving over prep area with crack all the way through bottom of container. COS discarded.]</i></p>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items		..	p
Fail Notes	<p>4-501.11(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</i> <i>[Seal to middle walk in cooler door not intact.]</i></p>						
46. Warewashing facilities: installed, maintained, and used; test strips.		p
This item has Notes. See Footnote 6 at end of questionnaire.							
Fail Notes	<p>4-501.19 <i>Pf - The temperature of the wash solution in manual WAREWASHING EQUIPMENT shall be maintained at not less than 43°C (110°F) or the temperature specified on the cleaning agent manufacturer's label instructions.</i> <i>[At manual warewashing sink in kitchen, water at 79F.]</i></p>						
47. Non-food contact surfaces clean.		..	p
Fail Notes	<p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i> <i>[Underside of mixer in kitchen soiled with heavy food debris buildup. COS cleaned]</i></p> <p>4-602.13 <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</i> <i>[Underside of soda fountains (3) in beverage areas where soda nozzles attach soiled with heavy white mold buildup.]</i></p>						
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		..	p	p	..
Fail Notes	<p>5-103.11(B) <i>Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times.</i> <i>[Hot water at fixtures at 77F, 79F, 80F. PIC stated the hot water heater was broken and that the unit was in the process of getting repaired. COS water heater repaired, hot water available at all fixtures.]</i></p>						
49. Plumbing installed; proper backflow devices.		..	p	p	..
Fail Notes	<p>5-202.12(A) <i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet.</i> <i>[Handsink at 77F in kitchen. Handsink at 79F in warewashing area. Handsink at 80F in female toilet room. COS water heater repaired, water at 102F at handsink in kitchen.]</i></p>						
50. Sewage and waste water properly disposed.		p
51. Toilet facilities: properly constructed, supplied and cleaned.		p
52. Garbage and refuse properly disposed; facilities maintained.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 5-501.113 *Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [Dumpster lid broken on outside dumpster. Does not effectively cover dumpster opening.]*

53. Physical facilities installed, maintained and clean.

.. p

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [Black mold on peeling contact paper in side storage room. Over 10 ceiling tiles in establishment with water damage.]*

6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Soda syrup spill in front beverage center soda fountain cabinet.]*

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

.. p p ..

Fail Notes | 8-404.11 *P - A LICENSEE shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. A LICENSEE need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD. [Due to the establishment not having hot water, the establishment was closed until hot water was available at all faucets in establishment. PIC closed the establishment during the inspection. COS water heater repaired, hot water at handsink at 102F]*

EDUCATIONAL MATERIALS

The following educational materials were provided | p

Material Distributed | *Education Title #07* *Corrective Actions*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA31

Footnote 2

Notes:

Sysco, LIT

Footnote 3

Notes:

hot holding

steamed rice in rice cooker at 154F

fried rice in rice cooker at 152F, 140F

Footnote 4

Notes:

Cold holding

in walk in cooler 1, cut cabbage at 42F

in walk in cooler 2, crab rangoon at 40F

in walk in cooler 3, raw shrimp at 40F, raw chicken at 39F

in make table top, shrimp at 40F, chicken wings at 39F, cooked noodles at 41F

Frozen foods frozen solid

Footnote 5

Notes:

Pest control comes monthly. Invoices produced.

Footnote 6

Notes:

Strips in place for chlorine.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/7/2015 **Business ID:** 97396FE
Business: LUCKY CHINESE BUFFET

7818 STATE AVENUE
KANSAS CITY, KS 66112

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/17/15

Inspection Report Number 77001495

Inspection Report Date 07/07/15

Establishment Name LUCKY CHINESE BUFFET

Physical Address 7818 STATE AVENUE City KANSAS CITY

Zip 66112

Additional Notes
and Instructions

Follow up scheduled for 7/17 or after